



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Butternut pumpkin seeds

Did you know you can toast and eat pumpkin seeds? Separate from the stringy pulp, rinse in a colander under cold water and shake dry. Spread out on an oiled baking sheet (season with salt & cumin) and toast for 15–20 minutes at 180°C.



4 Pumpkin Soup with Cheesy Scones

Warming, soothing pumpkin soup, perfect for a chilly winter night. Enjoyed with homemade cheesy scones (don't worry, making them is easy!) and topped with crispy prosciutto.



30 minutes



4 servings



Pork

9 July 2021

Make pasta instead of soup

Toss the pumpkin in a little oil and herbs, then roast it in the oven at 220°C for 20–25 minutes or until tender. Then, slice spring onion & prosciutto and pan-fry both. Mix prosciutto/spring onion mix, roast pumpkin, and grated cheese with cooked pasta.

FROM YOUR BOX

SPRING ONIONS	1/2 bunch *
CELERY STICKS	2
BUTTERNUT PUMPKIN	1
MEDIUM POTATOES	2
CHICKEN STOCK PASTE	1/2 jar *
SCONE MIX	1 packet (350g)
THYME	1/2 packet *
SHREDDED CHEESE	1/2 packet *
PROSCIUTTO	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil/butter for cooking, salt, pepper, ground cumin, milk (of choice)

KEY UTENSILS

large saucepan, 2 oven trays, stick mixer

NOTES

For extra flavour, add other spices like chilli, coriander, garam masala, cayenne or garlic.

You can leave the potatoes un-peeled, too!

If you prefer, cook the prosciutto in a frypan instead of in the oven.

Instead of water in step 5, you can add milk, sour cream or coconut milk.

No pork option – prosciutto is replaced with sliced turkey. Skip step 4 if preferred.

No gluten option – scone mix is replaced with GF loaf. Slice, sprinkle with cheese, and bake to warm.



1. COOK THE SPRING ONIONS

Set oven to 220°C.

Heat a large saucepan with **1 tbsp oil** over medium-high heat. Chop spring onions and celery, adding to pan as you go. Cook for 2–3 minutes, then add **3 tsp cumin** (see notes).



2. ADD PUMPKIN & POTATO

Peel and chop pumpkin and potatoes (see notes), adding to pan as you go with chicken stock and **1 L water**. Bring to the boil and simmer, covered, for 15 minutes or until pumpkin is soft.



3. MAKE THE SCONES

Combine scone mix, half the thyme leaves and 50g cheese in a bowl. Make a well in the centre and mix in **200 ml milk** and **2 tbsp oil** to make a soft dough. Knead gently and form into 12 scones. Place on a lined oven tray, sprinkle with remaining 50g cheese, and bake for 10–15 minutes.



4. COOK THE PROSCIUTTO

Spread prosciutto on another lined oven tray, cook on the top shelf in the oven for 5 minutes, or until crisp (see notes).



5. BLEND THE SOUP

Using a stick mixer, blend soup until smooth. Add a little extra water (see notes) if too thick. Season with **salt and pepper**.



6. FINISH AND PLATE

Serve soup in bowls, top with prosciutto and remaining thyme leaves. Serve scones on the side with **butter** (optional).

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

